COLD COOKING

It's Easy

MORE THAN 150
APPROVED RECIPES

MONTGOMERY WARD

FOREWORD

This book "Cold Cooking—It's Easy" contains more than 150 recipes which have all been approved by the Home Economists of Wards Bureau of Standards. They have all been planned entirely with the view toward making them tempting and delicious to the palate. You will find that they are much more economical than if they were purchased already prepared.

Then, too, you *know* the quality of the food you prepare yourself. You have it when you want it, and you will find great satisfaction and enjoyment in doing it yourself—easily and surely. The more of the recipes you try, the greater joy you will bring to yourself, your family, and your guests.

There are many recipes that will help you with the problem of those Summer Cold Plates. There are just as many for appropriate all-year-around appetizers, salads, desserts and "refreshments." Use some of them every day and make your meals easier to prepare—more appetizing to eat.

The instruction booklet "Care and Use of Wards Electric Refrigerator" contains complete information for the use and care of your MW Refrigerator. Following the instructions will insure you the greatest possible satisfaction and enjoyment from it.

You will marvel at the small amount of time you must spend in taking care of your refrigerator. Keep it clean as you would any appliance used in preparing food, defrost it once each week. The instructions on the next few pages were prepared only after careful tests; follow them carefully to secure the best performance from your MW Refrigerator of which we are very proud—and we know you will be, too.

MONTGOMERY WARD



Complete Buffet Meal

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USE YOUR MW REFRIGERATOR

Your new MW refrigerator will give you lots of service. It is always ready to jell soups, salads, desserts—to chill fruit or vegetable juices—to crisp salad greens—to make ice creams, mousses, etc.—to freeze ice cubes. Use it. If this is your first electric refrigerator, don't think of it as just a place to store foods—make it work for you and save for you. If you are used to a refrigerator, check yourself to see that you are getting the utmost service.

Use Summer and Winter

Use your MW refrigerator summer and winter. A refrigerator is an economy and help to you the year 'round and you will not be economizing by shutting it off in the winter. Milk and other perishable foods are classed as perishable because they cannot stand warm temperatures or prolonged changes in temperature. If you put perishable foodstuffs on the back porch or in the cellar they may freeze which will destroy flavor and then, too, you quite naturally wish to "save steps," so the food will remain in the warm kitchen for long periods at a time. This not only means foods may spoil more rapidly but salad greens will wilt and the outside leaves (containing the most vitamins) thrown away—other vegetables will shrivel and lose flavor—milk or creamed foods may sour or develop a distasteful flavor—meats may spoil. Remember the cost of one spoiled roast will probably pay for a month of running costs, for the cost of operation of the MW refrigerator is very small. So, place your refrigerator where it is easily accessible and use it constantly.

Use Intelligently

The way you use your refrigerator is important not only in keeping the operating costs down but also in the service it will give. Read the instruction book carefully and follow it exactly. See how seldom you can open the door. When putting foods away after a meal put them all in at once. And if you have children, teach them to open the door as seldom as possible and to close it as soon as they have taken out the foods. Be sure to keep foods tightly covered to avoid transfer of odors and to keep foods moist. Food moisture will be taken up from foods not properly covered and will cause frost to collect on the unit. If making jellied salads or desserts cover the top with waxed paper so that nothing will spill into them and also to prevent excessive moisture in cabinet.

Use the space in your refrigerator wisely. See "Keeping Foods in Refrigerator." Conserve your space by throwing away useless parts of vegetables and fruits before storing; keep melons and extra supplies of oranges, lemons, etc. in well ventilated vegetable bin until time to chill. Keep your frequently used foods near front of cabinet, so you can get them easily.

Help Yourself Economize

Use your refrigerator to keep left-overs. It will keep them for several days and you can easily find a use for them. A chop left over may be ground with other meat for stuffed pepper, meat loaf; peas, tomatoes, etc. may be combined in jellied salads, used for garnishes or used in scalloped dishes or casseroles, etc. It may only be a few cents saved at any one time but the savings over a period of time will be quite noticeable. Once a week have a check-up on left-overs and prepared foods. You don't want to have any "forgotten foods" on the shelves.

KEEPING FOOD IN REFRIGERATOR

General Food Arrangement

Top Shelves . . . Milk and bottled beverages

Food Froster . . . Meats, chilled dishes

Middle Shelves . . . Cooked meat, salads, left-overs in covered containers, refrigerator doughs, cheese spreads

Acid-resisting Porcelain or Glass Shelf . . . Butter, eggs, large roasts, tomatoes

Hydrated Compartments . . . Green vegetables, fresh fruits

How to Keep Food in a Refrigerator

★ Remove foods from packages and put them into glass, china or porcelain containers before putting into refrigerator. If container covers are not available use wax paper or oiled silk covers.

★ Foods requiring lower temperatures, such as meat, fish and milk should be placed either below or beside Freezer, according to your shelf arrangement.

★ Use Food Froster for storing fish, steaks, chops, etc., wrapped in waxed paper. Keep large cuts of meat, poultry in Food Froster or shelf below. Remove any visible dirt but do not wash until ready to use. Cover with waxed paper and keep in *loosely* covered dish. Wash poultry inside and out, wipe dry and cover same as meat. To keep meats for a longer period than usual keep them inside the Freezer.

Frozen Meats, Fruits and Vegetables . . . If these are not to be used at once place in Freezer and keep frozen.

★ Custards, scalloped or creamed dishes should be covered to prevent them from drying out and absorbing odors.

★ Refrigerator dough, tightly covered or wrapped can be stored in any part.

★ Wash vegetables and fruits, wipe them dry and place them in the Vegetable Freshener. If your model does not have Freshener, put in covered containers. Small fruits such as lemons, plums, etc. need not be covered. Wrap thin-skinned fruits, such as peaches, grapes, etc. in waxed paper to prevent bruising. Cover melon cuts with waxed paper or oiled silk. Halved melons should be placed surface down on a dish and wrapped. Do not wash berries until serving time — keep them well ventilated, loosely packed in the box. Bananas should not be refrigerated.

★ To prevent potatoes, apples, etc. from discoloring, drop them in a vinegar or lemon solution (4 tablespoons per quart of water) as you peel them. Allow to stand 5 to 10 minutes before draining off water. Prepared this way they can be stored for two or three days.

★ Trim salad greens before putting in refrigerator—keep them in a covered vegetable container or the Vegetable Freshener, without water, but allow a little water to cling to leaves. Do not wash asparagus, broccoli or brussel sprouts until just before cooking.

★ Keep salad oils on upper shelves to prevent separation, cloudiness or curdling.

★ Always cool hot or warm foods before placing them in refrigerator.

Storage Bin—If you have the model with storage bin at the bottom, you will find it an ideal place to store foods not requiring refrigeration such as canned and bottled goods.

HINTS ON HOW TO SAVE

Time

With an electric refrigerator many foods may be prepared in advance and kept until you are ready to use them. The salad, dessert and rolls for a meal may be prepared the night before or in the morning for dinner that evening. You may also want to keep sandwich spreads and fillings in your refrigerator ready to serve, or perhaps some unusual cool summer drink to delight thirsty children or charm a tea guest on a warm afternoon.

Below is a list of foods that can be kept advantageously in the refrigerator.

★ Cocktail juices chilled and seasoned, kept in a non-metal container, tightly covered

★ White sauce for thickening

★ Soup stock to use as a base for soups

★ Tomato sauce to serve with fish or chops

★ Aspic jelly for quick jellied meat or vegetable loaves or salads

★ Meat loaf, baked or boiled meats

★ Cheese and sandwich spreads of all varieties

★ Waffle or pancake batter (tightly covered). (Omit the baking powder or soda and add it just before cooking)

★ Foundation dough for rolls or muffins

★ Refrigerator cookie dough in long rolls covered with waxed paper

★ Pie pastry rolled "pie size," stacked with paper between sheets, covered with oil paper

★ Sauces for ice cream, pudding, cake, etc.

★ Hard sauce for steamed winter puddings

★ Bottled syrups for beverages

★ Bottled beverages and fruit juices

★ Salad dressings of various kinds

Money

An electric refrigerator offers a way to save money, because it simplifies the problem of preserving things. Now it is possible for you to buy in more economical quantities and to take advantage of special sale prices. Below are a few hints on means of saving money with your refrigerator.

★ Buy cream in quarts instead of pints.

★ Coffee cream, several days old and chilled, can often be whipped quite successfully.

★ Evaporated milk, scalded and chilled, may be substituted for whipping cream.

★ Buy in quantities at "special prices."

★ Buy large cans of standard canned food — serve once and then hold over for a couple of days. One large can holds more and costs less than two small ones.

★ Large cuts of meat are often better and much more economical. Cut off chops or slices and then roast the remainder.

★ Buy large fowl for you will have no waste, since the refrigerator will keep it several days.

★ Buy fruits and vegetables in large quantities.

★ Wilted vegetables (at half price) can be freshened and made crisp by moistening them and placing them in the refrigerator for a few hours.

★ Liquor from canned tomatoes and other vegetables may be used as a stock for soups, cocktails, gravies, etc. Keep juice from canned fruits to use for flavoring in desserts or salads.

★ Baked rice or puddings, if served a second time, are often unattractive, but by keeping them for a couple of days and reheating in individual moulds they will look very appetizing.

HINTS ON MEAL PLANNING

There is no question as tiresome as "what shall we eat tonight?" By a simple method of meal planning you can avoid having to bore yourself and others with this daily question. Make your MW refrigerator help you in planning meals in advance. You can now do the shopping for several days at one time; the refrigerator will keep food fresh for you. Because of this, it will be easy to plan your meals in advance. Make it a practice to sit down for about a half hour or an hour one day a week and make tentative plans for all the meals for that week. Then do your marketing and prepare some of the things that can be kept until you are ready to use them.

When you do your meal planning think of these things:

★ Serve fairly simple meals.

★ Keep in mind the seasonal foods.

★ Consider the day's three meals as a whole and plan so that you do not have an excess of any one type of food (starchy foods or sweets, etc.).

★ Provide contrast — not only in the foods, but in the general type of flavor, color, and texture.

★ Attempt to serve as large a variety of food as possible.

★ Serve tempting appetizers, soups or tart fruits to start the meal.

★ Plan to have the last course leave a pleasant after-taste.

★ Be sure to include the following essential foods in each day's menu.

1) One quart of milk—there are many ways to do this besides drinking milk; you may add it to your diet by cream soups, escalloped and creamed dishes, custards, puddings, and ice creams.

2) One cooked green vegetable—this may be either a hot vegetable for dinner or the leftovers of greens such as beet greens, spinach, etc. used in salad.

3) One cooked starchy vegetable — serve in the usual way or make steamed fluffy rice, shepherd's pie or other dishes prepared from left-over potatoes, rice, etc.

4) One or two uncooked fruits or vegetables — this is one of the simplest things to plan. Serve orange juice, grapefruit or any other fresh fruit for breakfast; then serve for lunch or dinner fresh vegetable salads or fruit salads. Chilled fruit cups for dessert or appetizers are delicious. Make fresh fruit punches to serve in the afternoon or evening.

5) A moderate amount of meat or meat substitute. You can have a large roast one day, keep it for a day or two and then serve it as meat balls, croquettes, chili or hash. On one day plan to serve a meat substitute. Some of the most popular meat substitutes are fish, eggs, nuts, cheese, milk, and legumes such as well matured beans. If you serve a meat substitute have the accompanying vegetable bulky in character and a fairly substantial dessert such as pudding or baked apple dumpling.

6) Energy foods—these include breads, cereals, etc. Try cereal with fresh fruit in season or cereal cooked with raisins or similar dried fruits.

MAKING CHILLED AND FROZEN DISHES

The Ingredients

★ Always use an electric refrigerator recipe.

★ Always chill all ingredients to avoid "separating." Cool any cooked mixture before beating in cream or egg whites.

★ If coffee cream is very cold, it can be used in place of whipping cream. If you wish to use coffee cream, pour it into the freezing tray and chill down to the freezing point (do *not* freeze), take it out and whip. In some vicinities whipping cream will contain such a high butterfat content that the desserts will have a buttery taste unless the cream is thinned with coffee cream before whipping.

★ For a smooth creamy texture of any dessert or salad beat the cream until it will pour easily from a bowl. Never beat the cream until it is stiff or it may give the dessert a buttery taste.

★ An excess of sugar interferes with the freezing process. It is unwise to increase the amount called for by the recipe. Be sure to measure the sugar accurately.

- ★ Use granulated sugar for recipes with cooking-custard or syrup base.
- ★ Use confectioners' sugar for uncooked mixtures, folding it into the cream or egg whites.

★ Corn syrup substituted for one-half the sugar specified gives smoothness.

★ Crush fruit and berries and be sure to drain off excess juice. Uncrushed fruit is likely to freeze into icy lumps.

★ Nut meats should be chopped finely or crushed.

★ Salt improves almost any frozen mixture.

★ Add coloring matter before folding in cream.

The Freezing Process

★ Set the temperature control at the coldest position approximately one-half hour before placing the mixture in the Freezer for freezing.

★ After the mixture is completely frozen, set the cold control at an intermediate position to keep the food until serving time.

★ For best results freeze in the tray of the freezer and place in the bottom compartment until serving time.

★ Stirring is seldom necessary for heavy ice creams, although it will usually improve the texture of any cream. Loosen the partly frozen material from the sides and ends of the tray and mix well; or remove to a chilled bowl and mix with a rotary beater, return and finish freezing.

★ Ices and sherbets are usually stirred at least once while freezing. At this time, a stiffly beaten egg white may be folded into the mixture to make it more fluffy.

★ Very thin mixtures should be stirred or beaten once or twice during the freezing process.

★ Do not overfreeze mixtures containing meat, fowl, fish or vegetables (these ingredients should be flaked or minced).

★ All desserts, regardless of kind or the time required for freezing, are improved in flavor and texture if allowed to ripen or "mellow." To do this, allow them to remain in the refrigerator overnight or for several hours before they are to be served. Set the cold control for a higher temperature than that at which they were frozen.

★ If desserts are kept a second day, cover the tray with oiled paper to prevent accumulation of frost particles.

★ Freezing is always slightly faster immediately after defrosting.

HINTS ON MAKING SUBSTITUTIONS

Even in the best of regulated kitchens, one sometimes forgets to re-stock even the most essential things until all but the last bit in the can or box is gone. To aid you we are listing items that can be used as substitutes for others.

★ For sour milk . . .

1. Buttermilk
2. Sweet milk (add 1 tablespoon vinegar for each cupful)
3. Evaporated milk (for each cup desired, mix together ½ tablespoon vinegar, ½ cup evaporated milk, and ½ cup water)

★ For bottled sweet milk in cooking . . .

1. Evaporated milk (for each cup whole milk, mix together ½ cup evaporated milk and ½ cup of water)
2. Powdered milk (beat together 4 tablespoons powdered milk and 1 cup of water)

★ For baking powder . . .

1. One-half as much cream of tartar as baking powder
2. One-fourth as much baking soda as baking powder

★ For soup stock . . .

1. Canned beef bouillon or consomme
2. Bouillon cubes
3. One of the meat or vegetable extracts that come in jars or tubes

★ For eggs . . .

1. When used for thickening a sauce, 1 tablespoon of cornstarch or 1 tablespoon of flour for each egg

★ For whipping cream . . .

1. Whipped evaporated milk. Soak ½ teaspoon granulated gelatine in 2 teaspoons of cold water for 5 minutes. Scald 1 cup of evaporated milk in a double boiler; add the gelatine and stir until thoroughly dissolved. Chill thoroughly and whip
2. Coffee cream, thoroughly chilled may be whipped. Chill the utensils thoroughly and dry before using

★ For chocolate . . .

1. Cocoa (⅓ cup cocoa for each 1 oz. square of unsweetened chocolate). In cake or cookie recipes add ½ tablespoon shortening for every ⅓ cup cocoa used instead of chocolate

HINTS ON FOLLOWING RECIPES

★ Measure all ingredients accurately.

★ Use standard measuring equipment —measuring cups and spoons.

★ All measurements given in this book are level unless otherwise stated.

★ When measuring sugar, fill the cup, then level off with a knife. Be sure to remove all lumps before measuring.

★ Always sift flour once before measuring it. Measure in the same way as sugar, shaking it down slightly before leveling with the knife.

★ When making cakes or cookies always use cake flour if possible. The results will be well worth the slight extra cost.

★ Always remove batters, puddings, etc. from the refrigerator 15 to 20 minutes before putting them in the oven.

FOODS THAT START A MEAL

An appetizer helps just an ordinary meal become "special." It sharpens the appetite and gives a delightful hint of the savoury dish to come — whether it be squab or stew. Don't wait until you have guests! Give the family a treat by serving an appetizer tonight, even if it is only a stuffed celery stalk. A melon cocktail is delightful, but if the man of the family demands something more substantial try jellied celery bouillon—a fine start for any meal.

Melon Ball Cocktail

Melon balls
Mint leaves
Lime or lemon juice

1. With a ball vegetable cutter cut out balls of cantaloupe, watermelon, honeydew, casaba or any other melon in season. 2. Arrange in cocktail glasses or melon cups. 3. Squeeze over them the juice of fresh lime or lemon. 4. Chill thoroughly. 5. Garnish each with a sprig of mint

Shrimp Cocktail

SERVES 4

2 cups shrimp
½ cup chili sauce
⅓ cup celery (finely chopped)
8 drops Tabasco sauce
1 tablespoon lemon juice
1 tablespoon Worcestershire sauce

1. Chill all ingredients thoroughly in refrigerator. 2. Mix shrimps with other ingredients. 3. Serve in cocktail glasses or cups with a sprig of parsley and lemon slice for garnish.

Seafood Cocktail Sauce

½ teaspoon horseradish sauce
12 drops Tabasco sauce
1 tablespoon onion (minced)
3 tablespoons lemon juice
2 tablespoons tomato catsup
salt

1. Mix thoroughly. 2. Chill in MW refrigerator. This sauce will keep indefinitely. Serve with oysters, clams, crab, lobster, shrimp, tuna, salmon, etc. Can be mixed with flaked fish or in a small glass for "half-shell."

Stuffed Celery

celery
1 cake cream cheese
¼ teaspoon salt
⅛ teaspoon pepper
⅛ teaspoon paprika
2 or 3 drops Worcestershire sauce
mayonnaise

1. Wash celery, separate, and use inner stalks. 2. Chill. 3. Mash cheese with fork, and add salt, pepper, paprika, Worcestershire sauce and enough mayonnaise to make it easy to spread. 4. Fill celery stalks with the mixture and sprinkle with paprika. 5. Chill thoroughly before serving.



Foods That Start A Meal

Melon Ball Cocktail — Page 10
Celery stuffed with pimiento cheese

Tomato Celery Appetizer

sliced fresh tomatoes
French dressing
celery
olives

1. Slice fresh tomatoes in one-half inch slices. 2. Marinate in French dressing. 3 Sprinkle minced celery and olives over the slices, and serve on lettuce leaves.

Clam Juice Cocktail

SERVES 6

3 cups clam liquor
1 stalk celery
1 teaspoon onion (grated)
2 tablespoons catsup
2 or 3 drops Tabasco sauce
lemon juice
salt

1. Mix celery, cut in pieces, with the onion and catsup. 2. Add to clam juice. 3. Le mixture come to a boil slowly. 4. Chill and strain. 5. Add Tabasco sauce, lemon juice, salt, and pepper to taste. 6. Serve chilled well.

Frozen Tomato Juice

SERVES 4

1 pint tomato juice
4 stalks celery (grated)
2 teaspoons sugar
½ teaspoon salt
1 tablespoon onion (grated)

1. Mix all ingredients and allow to stand twenty minutes. 2. Press through a strainer and put in a freezing tray. 3. Let freeze partially. 4. Stir once during freezing. 5. Serve in cocktail glasses surrounded by ice cubes.

Tomato Juice Cocktail

4 cups tomatoes, fresh or canned
1 cup water
celery tops
1 teaspoon salt
¼ teaspoon Worcestershire sauce
2 teaspoons lemon juice
⅛ teaspoon pepper
1 tablespoon sugar
4 or 5 whole cloves
5 or 6 drops of Tabasco sauce

1. Combine all the ingredients except the lemon juice and boil for twenty minutes very slowly. 2. Press the hot ingredients through a sieve. 3. Add lemon juice and chill thoroughly. 4. Serve very cold. This may be kept in a tightly covered jar (non-metal) in your refrigerator for several days.

Frozen Fruit Juice Cocktail

Any kind of fruit juice, such as raspberry, apple, etc., flavored to taste, with or without mint, may be frozen. The juice must be strong as freezing decreases flavor. Just pour juice in the tray and freeze an hour, stirring at least twice.

Sunkist Cocktail

¼ cup lemon juice
¼ cup orange juice
¼ cup grapefruit juice

SERVES 8

¼ cup sugar
1 cup mineral or ice water
fresh mint leaves

1. Combine fruit juices with sugar. 2. Chill thoroughly. 3. Pour over crushed ice cubes in cocktail glasses. 4. Garnish with fresh mint leaves.

Unusual Fresh Fruit Cocktail

1 cup white grapes
1 cup plums

SERVES 6 TO 8

1 cup honeydew melons
sugar and lemon juice

1. Cut fruit into uniform slices and flavor with sugar and lemon juice. 2. Chill. 3. Serve ice cold in cocktail glasses.

General Recipe for Fruit Cocktails

1. One of the fruits used should be fairly firm in character. Often this may be a canned fruit. 2. In almost every fruit cocktail lemon juice should be added to give it tartness. Listed below are some suitable combinations for fruit cocktails.

a) Equal parts of fresh or canned pineapple, small whole or halved large strawberries, sugar to taste, and lemon juice.
b) Equal parts diced canned pineapple, cubed watermelon, balls of cantaloupe, and lemon juice.
c) Two parts of blackberries, one part of orange pulp, sugar to taste, and lemon juice.
d) Equal parts of stoned cherries, sliced peaches, and diced pears, sugar to taste and lemon juice.
e) Equal parts of grapefruit pulp, orange pulp, and halved Malaga or Tokay grapes, with sugar to taste.
f) Equal parts of red raspberries, sliced peaches, and diced apple or pear, sugar to taste, and lemon juice.
g) Equal parts of diced canned or fresh pineapple, sliced bananas or banana balls, strawberries or oranges, sugar to taste, and lemon juice.

If fresh fruits are not available, canned fruits may be substituted.

Tomato Juice and Pineapple Juice Cocktail

1 cup tomato juice

SERVES 4

1 cup pineapple juice

1. Mix the pineapple juice and tomato juice thoroughly. 2. Chill.

Foundation for Cream Soups

3 tablespoons butter
4 tablespoons flour

MAKES 1 PINT

½ teaspoon salt
⅛ teaspoon pepper
2 cups scalded milk

1. Melt the butter. 2. Add flour, salt, and pepper to the melted butter and mix to a smooth paste. 3. Add scalded milk, about one-half cup at a time, and cook on low heat, stirring constantly until smooth and thick. 4. Use immediately or place in covered jar in refrigerator for future use.

Variations of Cream Soups

1) Cream of Spinach—add 1½ cups of spinach puree and ½ teaspoon of sugar to Foundation Sauce and season to taste. Serve hot.
2) Cream of Corn—add a thinly sliced onion and 2 cups of cooked corn. Season, and serve hot with pop corn, a dash of paprika and strips of pimento.
3) Cream of Tomato—add 2½ cups of tomato puree, a pinch of soda and 1 teaspoon of grated onion. Serve hot with whipped cream if desired.
4) Cream of Pea—add 2½ cups of pea puree and 1 teaspoon grated onion.
5) Cream of Mushroom—Simmer ¼ pound of mushrooms sliced thin in 2 tablespoons of butter. Add ½ cup water and cook slowly for 10 minutes. Add to 2 cups of Foundation Sauce. Serve hot with toasted crackers.

Foundation for Clear Soup Stock

3 pound knuckle of veal
1 tablespoon salt
4 pepper corns

MAKES 3 PTS.

1 small onion
2 or 3 stalks celery
2 quarts water

1. Wash meat and cut into cubes. 2. Sear in a frying pan until browned. 3. Put in cold water and heat slowly to the boiling point. 4. Cook for four or five hours. 5. Add seasoning about thirty minutes before the end of the cooking time. 6. Strain and cool. 7. Lift off layer of fat. 8. Strain the stock again if a clearer stock is desired.

Jellied Consomme

4 cups soup stock
2 tablespoons gelatine

SERVES 6

⅓ cup cold water
parsley

1. Dissolve gelatine in cold water. 2. Add boiling soup stock a small quantity at a time until thin. 3. Add to the remainder of the boiled soup stock. 4. Set aside to cool and chill in refrigerator. 5. Serve in cups garnished with parsley. Tomato or vegetable juices may be used in place of part of the soup stock.

Jellied Celery Bouillon

SERVES 6

- 3 cups chopped celery
- 5 cups cold water
- 1 teaspoon pickle spice
- 1 sprig parsley
- ½ medium sized onion (sliced)
- salt and pepper
- 2 tablespoons gelatine
- 1 tablespoon lemon juice

1. Mix celery, water, parsley, onion and pickle spice and simmer for an hour. 2. Season the stock to taste. 3. Remove from the heat and stir in the gelatine, which has been dissolved in a small amount of cold water. 4. When slightly cool, add lemon juice. 5. Chill. 6. Serve in bouillon cups with or without whipped cream.

Jellied Tomato Bouillon

SERVES 6

- 1 quart tomatoes
- small slice onion
- 6 whole cloves
- a bit of Bay leaf
- ¼ cup celery tops
- 1 teaspoon salt
- pepper
- 2 tablespoons gelatine

1. Boil tomatoes and seasoning together for twenty minutes. 2. Press through a sieve. 3. Add gelatine, which has been dissolved in cold water, and stir until thoroughly dissolved. 4. Pour into a shallow pan and cool. 5. Place in refrigerator to congeal. 6. Cut in cubes or chop with a fork and serve in bouillon cups with a bit of chopped parsley.

Chilled Vegetable Soup

SERVES 8

- 1 soup bone
- 1 cup celery (diced)
- 1 cup carrots (shredded)
- 1 cup green peas
- ½ teaspoon pepper
- 1 cup tomatoes
- ½ cup pimento pepper (shredded)
- 6 cups water
- 1 tablespoon salt
- ½ tablespoon thyme
- vermicelli or macaroni noodles

1. Prepare vegetables and place in large kettle with soup bone. 2. Add seasoning and water. 3. Cook eight to ten hours on a low fire. 4. The last hour remove the soup bone. 5. Add vermicelli and cook twenty minutes. 6. Serve chilled or hot.

General Jellied Soup Recipe

1. Use two parts of water to one part of canned soup. 2. Bring to a boil and stir in one tablespoon of gelatine, previously softened in cold water. 3. Chill and allow to congeal in refrigerator. For very heavy soups such as vegetable, rice, or meat, dilute about four to one.

How frequently children come home asking for a sandwich; how often an unexpected guest drops in about tea-time! Your MW refrigerator makes it possible to keep a variety of sandwich spreads on hand for just such occasions. Spend a few minutes time some day and prepare a few delicious spreads. They will keep for several weeks and be ready to serve at a moment's notice.

Suggestions for Sandwich Spreads

1) Roquefort cheese and chopped celery—mix cheese and finely chopped celery with enough cream or mayonnaise to moisten. Add a few drops of Worcestershire sauce.
2) Peanut butter and chopped ginger—mix with mayonnaise to moisten.
3) Chopped hard-boiled eggs and bacon, fried crisp—mix thoroughly.
4) Chopped hard-boiled eggs, sardines and enough dressing to moisten.
5) Anchovy butter—mix soft butter and anchovy paste to taste.
6) Watercress butter—blend finely chopped watercress and soft butter.
7) Baked bean, chili sauce and chopped pickle—mash the beans, add chili and pickles.
8) Cabbage and bacon—mix with mayonnaise or commercial sandwich spread.
9) Chopped hard boiled eggs and sweet pickle—mix with mayonnaise to moisten.
10) Cheese and green pepper—Cream a cup of finely grated American cheese and ¼ cup butter; add 2 tablespoons of finely minced green pepper.
11) Cheese and pecans—Cream a snappy cheese, add 2 tablespoons of butter and ½ cup finely ground pecan meats.
12) Chopped olives (ripe), cream cheese and nut meats—mix with mayonnaise.
13) Cream cheese, sugar and melted chocolate — mix together and spread on cookies.
14) Date paste and nuts—pound dates to a paste and add chopped nuts. Delicious between ginger snaps or plain crackers.

Frosted Salad Loaf

1 loaf day old bread
peeled sliced tomatoes
lettuce
milk

SERVES 6 TO 8

mayonnaise
cheese spread
3 packages cream cheese
radishes and watercress

1. Remove crust from bread and cut in four lengthwise slices. 2. Place a slice on the platter and spread with mayonnaise. 3. Cover with tomato slices. 4. Spread another slice of bread with mayonnaise and place dressing side on top of tomatoes. 5. Spread top sides with cheese spread. 6. Cover with another slice of bread. 7. Spread this with mayonnaise and top with crisp lettuce. 8. Spread the fourth slice with mayonnaise and place dressing side down on lettuce. 9. Soften cream cheese with milk and spread on outside of loaf. 10. Garnish with watercress and radish roses. 11. Allow to stand in the refrigerator at least an hour before serving.



Sandwiches and Beverages

Lemonade with colored ice cubes and ice cubes with cherries frozen in center
Pinwheel Sandwiches — Page 18
made with cream cheese, jelly and cheese spread
Checkerboard Sandwiches — Page 18
Plain Pimento Cheese
Cream cheese with pecans, stuffed olives
Cottage cheese with crumbled hard-boiled egg
Peanut butter with radishes, hard-boiled egg
Mayonnaise with whole shrimp, stuffed olive
Mayonnaise with cucumber and radish

Checkerboard Sandwiches

2 slices whole wheat bread (1 inch thick)
1 slice white bread (1 inch thick)
pimento cheese
butter

1. Remove crusts and cut each slice of bread in thirds. Each strip should be one inch in depth. 2. Spread one side of a piece of dark bread with pimento cheese. 3. Top with white bread spread with pimento cheese. 4. Top with brown bread spread with pimento cheese. 5. Spread the top with pimento cheese and cover with white and whole wheat strips, reversing the order to make a checkerboard. 6. Repeat—reversing the order each time. 7. Press together firmly. 8. Wrap in waxed paper or damp cloth. 9. Chill and slice.

Ham Buffet Loaf

SERVES 8

1 teaspoon gelatine
½ tablespoon butter
1½ tablespoons flour
⅛ teaspoon paprika
1 cup milk
2 cups minced ham
1 cup cream
¼ cup cold water
¼ teaspoon salt
⅛ teaspoon pepper
few drops Worcestershire sauce
2 tablespoons chopped green pepper

1. Heat butter, add flour and stir until smooth. 2. Add milk and seasonings. 3. Cook over hot water until thickened, stirring constantly. 4. Add gelatine, soaked in cold water. 5. Remove from fire and cool. 6. When cold fold in ham, green pepper and beaten cream. 7. Pour into a loaf pan and chill.

Pinwheel Sandwiches

1 loaf bread
sandwich spread or cheese
stuffed olives
butter

1. Remove crusts from bread and cut into thin lengthwise slices. 2. Spread with soft butter and sandwich spread or cheese. 3. Place a row of stuffed olives along the edge. 4. Roll up tightly like a jelly roll. 5. Wrap each roll in waxed paper or a damp cloth. 6. Chill well and slice across into thin sandwiches. Any combination such as cream cheese and jelly, creamed butter mixed with chopped olives, chopped parsley, lemon juice or mustard may be used.

Ribbon Sandwiches

2 slices white bread
2 slices whole wheat bread
ham salad
olive and egg mixture
pimento cheese

1. Slice bread one-third inch thick and trim off crusts. 2. Butter and spread with a thick layer of pimento cheese. 3. Top with other kind of bread and spread with mixture of olive and egg. 4. Top with a slice of bread like the first and spread with ham salad. 5. Top with fourth slice. 6. Press together firmly and wrap in waxed paper or damp cloth. 7. Chill in refrigerator and slice.

FRUIT BEVERAGES—UNUSUAL DRINKS

What is more refreshing on a warm afternoon or during an evening of bridge than a delightful, tasty, cool drink. Many of the ones we have listed can be kept in your MW refrigerator for several weeks, already prepared; the ingredients for the others can be kept chilled and the final preparation will take only a few minutes. Plan to keep your refrigerator well-stocked with the "makings" of refreshing beverages.

Fancy and Colored Ice Cubes

To freeze fruits in cubes: 1. Fill the tray one-half full of water and freeze partially. 2. Put in the fruit and enough water to fill the tray. 3. Allow cubes to freeze. 4. Add pure food coloring to water before freezing for colored cubes.

To freeze mint leaves, watercress, etc. on cubes: 1. Put them on top of the frozen cube and add enough water to make them freeze solid. 2. Freeze slowly.

To make ice shells: 1. Fill glass custard or souffle cups with water. 2. Place a thickness of waxed paper on the freezing tray and put the cups on top of the paper. 3. Allow the water to freeze about one-quarter inch all around. 4. Pour off the water from the center and return the cups to the freezing tray for a short time. 5. Remove the ice shells from the cups and place in the tray or under the freezer. 6. These may be colored or not as you desire. 7. Ice shells make attractive cups for serving fruit cocktails.

Maraschino cherries, mint leaves, thin slices of lemon and orange, candied fruits, watercress, and small flowers make attractive ice cube decorations.

Ginger ale and loganberry juice, tea and lemon juice, etc. make good frozen cubes.

Beverage Base

1 cup sugar | **1 cup water**

1. Put sugar and water in a sauce pan. 2. Stir until sugar is dissolved. 3. Boil without stirring for five minutes. 4. Cool, put in a glass jar and save to use as needed for any fruit drink.

Chocolate Syrup

½ cup cocoa
1 cup water
2 teaspoons vanilla
⅛ teaspoon salt
2 cups sugar

1. Cook cocoa and water together, stirring until smooth. 2. Dissolve the sugar and salt in the mixture. 3. Boil for three minutes and add vanilla. 4. Seal in a jar. 5. Keep in the refrigerator until ready to use. May be used for flavoring any type of drink.

Mixed Beverages

A great variety of refreshing drinks may be made by combining fruit juices with ginger ale or combining two fruit juices. Some excellent combinations for such drinks are listed below:

1) Apple juice and ginger ale—Blend one-third apple juice and two-thirds ginger ale in a cocktail shaker. 2. Dilute to taste and add sugar if desired.
2) Grape appleade—Blend one-third apple juice, one-third grape juice and one-third water. 2. Add a dash of lemon juice and sweeten to taste. 3. Chill.
3) Iced coffee with ginger ale or cider—Fill each glass one-fourth full of crushed ice. 2. Add one-half cup of strong cold coffee. 3. Fill glasses with ginger ale or cider.
4) Fruit lemonade—For each serving of lemonade add from two to four tablespoons of crushed strawberries, peaches, ripe cherries, raspberries, or pineapple.

Frosted Coffee

1 cup strong coffee per serving **2 tablespoons vanilla ice cream**

1. Chill coffee thoroughly. 2. Add two tablespoons of vanilla ice cream for each cup of coffee. 3. Shake until ice cream is dissolved. 4. Serve at once.

Cranberry Punch

1 quart boiling water
1½ cups sugar

MAKES 1 GAL.

2 quarts sweetened cranberry sauce
juice of 4 lemons

1. Dissolve sugar in boiling water. 2. Add the cranberry sauce and chill. 3. Add lemon juice, two quarts of ice water and one quart of crushed ice.

Currant Punch

1 pint currants
3 cups cold water
orange juice
lemon juice
sugar syrup

1. Wash and pick currants and boil in water for fifteen or eighteen minutes, or until the berries are very soft. 2. Strain through a jelly bag and chill the juice. 3. For each cup of currant juice add the juice of two oranges, juice of one lemon and one-half cup sugar syrup. 4. Chill well.

Ginger Julep

½ cup preserved ginger
½ cup sugar
½ cup lemon juice
1 cup orange juice
cold water

1. Chop ginger. 2. Add sugar and one quart cold water and boil for fifteen minutes. 3. Strain. 4. Add fruit juice and chill. 5. Serve with ice cubes.

Ginger Cream

1 pint cream
2 teaspoons vanilla extract

SERVES 6

2 tablespoons powdered sugar
ginger ale

1. Mix the cream, vanilla and powdered sugar. 2. Put equal parts of the mixture in six glasses. 3. Add crushed ice and fill the glasses with ginger ale. 4. Stir and serve at once.

Russian Chocolate

¾ cup hot cocoa
¼ cup hot coffee
¼ teaspoon vanilla

SERVES 1

cracked ice
sugar
whipped cream

1. Mix the hot coffee and hot cocoa. 2. Chill and add vanilla. 3. Serve with cracked ice and sugar to taste. 4. Garnish with whipped cream.

Cinnamon Cocoa

½ cup cocoa
½ cup sugar

SERVES 6

2 teaspoons ground cinnamon
½ cup cold water

6 cups milk

1. Combine all ingredients except the milk and cook for two minutes, stirring constantly. 2. Cool and add milk. 3. Serve very cold.

Tomato Juice Shake

1 can chilled tomato juice
half as much milk as tomato juice
cloves

1. Shake tomato juice and milk lightly. 2. Pour in a glass and add dash of cloves.

Apricot and Raspberry Punch

½ pound apricots
3 pints cold water
1 pint washed raspberries
1 cup sugar

1. Soak the apricots in cold water. 2. Add raspberries and one cup of sugar. 3. Cook until fruit is tender. 4. Drain through a jelly strainer. 5. Chill and dilute as desired when served.

Fruit Punch

1 quart grape juice
2 quarts chilled water
1 pint ginger ale
sugar syrup

SERVES 25

juice of six lemons
juice of six oranges
1 pint grated pineapple
1 pint tea (optional)

1. Mix the juices and sweeten to taste. 2. Let stand one hour. 3. Add ice water and ginger ale. 4. Chill and serve with ice cubes. 5. Tea makes a darker punch.

SALADS

When summer comes your meal-time thoughts naturally turn to salads. What is more delightful than a chilled or frozen salad ring and tender cold meat for a summertime meal—but don't forget the delicious salads that make the perfect accompaniment for dinners in both winter and summer. Your MW refrigerator helps you doubly with your salads, for it not only simplifies preparation but also keeps salad greens crisp and fresh—an essential for good salads.

Tomato Aspic

SERVES 6

- 1 pkg. lemon dessert gelatin
- 1 teaspoon salt
- 1/8 teaspoon ground cloves
- 1/4 teaspoon paprika
- 1 2/3 cups strained tomato juice
- 1/8 teaspoon pepper
- 3/4 teaspoon onion juice
- 1/4 cup vinegar

1. Heat tomato juice to boiling point. 2. Pour over gelatin and stir until entirely dissolved. 3. Add seasonings and vinegar. 4. Pour into a mould and chill until firm. Vegetables, hard-boiled eggs or seafood may be added to aspic. Add them when aspic has congealed slightly and then pour into mould.

Lemon Aspic

SERVES 6

- 1 tablespoon gelatine
- 1/4 cup cold water
- 1 3/4 cups boiling water
- 2 tablespoons lemon juice
- 4 tablespoons vinegar
- 1/4 teaspoon salt

1. Soak gelatine in cold water to soften and dissolve in boiling water. 2. Add lemon juice, vinegar, salt and chill. Use as a base for vegetable or fruit moulds.

Cheese Ring

SERVES 8

- 1 1/2 tablespoons gelatine
- 1/2 cup cold water
- 3 egg yolks
- 3 cups scalded milk
- 1/2 teaspoon salt
- 1/2 teaspoon mustard
- 1/2 teaspoon paprika
- 2 cups cheese

1. Soak gelatine in cold water. 2. Beat the eggs with the seasonings added and stir in a little milk. 3. Stir until it begins to thicken over hot water. 4. Stir in remaining milk. 5. Add cheese and allow it to melt. 6. Remove from fire and stir in softened gelatine. Pour into a quart ring mould and chill. 7. Unmould and fill center with mixed vegetable or other type salad.

Cottage Cheese and Vegetable Salad

SERVES 6 TO 8

- 1 cup cottage cheese
- 1 tablespoon mayonnaise
- 1 teaspoon salt
- 1 cup diced tomatoes
- 1/2 cup cooked and chopped green beans
- 2 tablespoons minced red pepper
- 2 tablespoons minced green pepper
- 1 cup whipping cream

1. Mix cheese, mayonnaise and salt thoroughly. 2. Stir in the other ingredients 3. Fold in whipped cream last. 4. Pour in freezing tray and freeze.



Salads

Tomato Aspic with Shrimp in Ring Mold — Page 22
filled with cottage cheese and chopped chives

Mayonnaise — Page 29

Frozen Cheese Salad

SERVES 8

2 tablespoons lemon juice
½ cup scalded evaporated milk or whipping cream
½ cup sliced dates
1 package cream cheese
½ cup mayonnaise
½ cup crushed pineapple or ½ cup crushed almonds

1. Chill milk thoroughly in refrigerator and whip until stiff. 2. Add lemon juice and whip until very stiff. 3. Mash cream cheese and mayonnaise, blending well. 4. Fold into the whipped milk or cream. 5. Fold in dates and pineapple. 6. Freeze.

Cheese and Blueberry Salad

SERVES 8

pkg. lemon dessert gelatin
1 cup hot water
1 cup cold water
1 cup well-drained canned blueberries
1 tablespoon sugar
1 package cream cheese
⅓ cup broken walnut meats

1. Dissolve gelatin in hot water, add the cold water and chill. 2. When the gelatin is slightly thickened, fold into one-half of it the carefully drained blueberries combined with sugar. 3. Turn this mixture into a mould and chill until firm. 4. Beat the remaining gelatin until fluffy and thick. 5. Fold in cheese and nuts. 6. Pour over the jellied first layer and chill.

Celery and Cheese Ball Salad

SERVES 4 TO 6

¾ cup minced celery
1 pkg. cream cheese
1 tablespoon butter or olive oil
2 tablespoons spiced vinegar
⅓ teaspoon salt
⅓ teaspoon curry powder
chili sauce to moisten
French dressing

1. Combine the celery, cheese, seasonings and vinegar. 2. Moisten with chili sauce. 3. Make into balls the size of a walnut and chill. 4. Serve three to a person in nest of lettuce. 5. Cover with French dressing.

Pepper Circle Salad

SERVES 10

1 pkg. orange dessert gelatin
1¼ cups hot water
⅓ cup lemon juice or vinegar
½ teaspoon salt
salad dressing
4 whole green peppers
2 cups finely chopped cabbage
1 finely chopped carrot
¼ cup or (12 small) finely minced stuffed olives

1. Dissolve gelatin in hot water. 2. Add lemon juice and salt. 3. Chill until thick as honey. 4. Add the chopped vegetables and olives. 5. Fill the green peppers from which the tops and seeds have been removed. 6. Chill until firm. 7. Slice crosswise in very thin slices. 8. Arrange three or four rings for each serving on lettuce and garnish with salad dressing. Peppers will keep for several days wrapped in wax paper in the refrigerator.

Frozen Stuffed Pears

6 halves Bartlett pears
ginger ale

SERVES 6

½ package cream cheese
mayonnaise and mint

1. Arrange pears in freezing tray. 2. Pour in as much ginger ale as the fruit will absorb. 3. Moisten cheese with mayonnaise. 4. Fill hollows in the pears with cheese mixture. 5. Fill tray with ginger ale. 6. Garnish pears and freeze. 7. Do not freeze too hard. 8. Cut pear out with square of beverage; serve at once.

Moulded Raw Cranberry Salad

2 cups raw cranberries (ground)
1 pkg. orange dessert gelatin
1 cup chopped celery

SERVES 8

½ cup granulated sugar
2 cups water
juice of 1 lemon

½ cup nuts (chopped)

1. Soak gelatin in one-half cup water. 2. Heat the rest of the water and use to dissolve gelatin. 3. Add lemon juice and sugar and allow to cool. 4. Chop raw cranberries, nuts and celery finely. 5. Mix this in gelatin and put in moulds in refrigerator.

Avocado Salad

3 avocados
1 grapefruit

SERVES 6

2 oranges, peaches, or apricots
lemon juice and French dressing

1. Prepare the avocados by cutting in half; remove large seed and peel. 2. Slice and place on lettuce leaves. 3. Pare and separate grapefruit into sections. Do the same with oranges. 4. Arrange strips of grapefruit and oranges between slices of avocado. 5. Serve with French dressing and dash of lemon juice. For variation the hole in the center of a halved avocado may be filled with a fruit salad combination. Avocados are excellent served sliced with mint dressing (see recipe for mint dressing in this book).

Perfection Salad or Jellied Cole Slaw

3 tablespoons gelatine
½ cup cold water
2 cups boiling water
½ cup mild vinegar
2 tablespoons lemon juice

SERVES 8 TO 10

½ cup sugar
1 cup chopped cabbage
2 cups chopped celery
2 pimentos
2 fresh green peppers (chopped)

1 teaspoon salt

1. Prepare vegetable greens, mix together and put in refrigerator to chill. 2. Soak gelatine in cold water and dissolve in boiling water. 3. Add sugar, vinegar, lemon juice and salt. 4. When mixture is cooled and begins to set, add the vegetables. 5. Turn into mould and allow to congeal. 6. Cut in squares and serve on lettuce with mayonnaise or peanut butter dressing.

Jellied Waldorf

2 cups diced apples
1 cup diced celery
¼ cup broken nut meats

SERVES 6 TO 8

1 teaspoon salt
¼ teaspoon paprika
2 tablespoons lemon juice

1 pint lemon gelatin

1. Mix the apples, celery, nut meats, salt and paprika together in a bowl. 2. Pour over them the lemon juice. 3. When the lemon gelatin is almost set, add the above mixture. 4. Place in a mould and chill. 5. Serve with mayonnaise.

Jellied Strawberry Salad

1 cup strawberry juice
2 cups halved fresh strawberries
1½ tablespoons gelatine

SERVES 6

¼ cup cold water
¾ cup orange juice
1 tablespoon lemon juice

1. Scald the strawberry juice and mix with the gelatine, which has been soaked in cold water. 2. Add sugar and when dissolved, add the lemon and orange juice. 3. Cool and when the mixture begins to set add the halved strawberries. Place in individual moulds, wet with cold water, and chill. Serve with whipped cream mayonnaise or fruit salad dressing. Any fruit may be used in this type jellied salad.

Frozen Fruit Salad

2 slices canned or fresh pineapple (diced)
1 banana (diced)
½ cup mayonnaise

SERVES 6

2 tablespoons powdered sugar
1 orange (diced)
¼ cup maraschino cherries (diced)
1 cup cream

1. Whip the cream to a light custard consistency, adding sugar. 2. Fold in fruits and moisten with mayonnaise. 3. Pour in refrigerator tray. 4. Freeze. 5. Serve cut in slices on lettuce.

Quick Frozen Fruit Salad

1 No. 2 can mixed fruits

SERVES 4 TO 6

½ cup heavy whipped cream

½ cup salad dressing

1. Cut the fruit fine. 2. Combine one-half cup fruit salad dressing or other dressing and the whipped cream. 3. Put in the fruit and pour in tray and freeze.

Tuna Fish Salad

1 tablespoon gelatine
2 tablespoons cold water
2 cups tuna fish
½ cup chopped celery

SERVES 4 TO 6

¼ cup pickle relish
½ teaspoon salt
⅛ teaspoon paprika
½ cup mayonnaise

1. Soak gelatine in cold water and dissolve over boiling water. 2. Flake the tuna fish. 3. Add celery, relish, salt, paprika and mayonnaise. 4. Mix with the dissolved gelatine and pour into moulds and chill. 5. Serve with lettuce.

Moulded Seafood

SERVES 4 TO 6

1 tablespoon gelatine
1 teaspoon salt
½ tablespoon flour
1 teaspoon mustard
cayenne
2 egg yolks
1½ tablespoons melted butter
celery
pimento
¾ cup milk
¼ cup vinegar
2 cups seafood
cucumbers
sour cream dressing

1. Soak gelatine in cold water for five minutes. 2. Mix the dry ingredients. 3. Add egg yolk, butter, milk and vinegar. 4. Cook in double boiler, stirring constantly until mixture thickens. 5. Dissolve the gelatine mixture in this. 6. Add celery and pimento. 7. Pour over the sea food and mix well. 8. Pour in a mould and chill several hours. 9. Serve with sour cream dressing and cucumbers. Lobster, crab, shrimp, tuna, etc. may be used in this mould.

Moulded Chicken Salad

SERVES 4 TO 6

1 tablespoon gelatine
¼ cup cold water
1 cup mayonnaise
2 cups cooked diced chicken
½ cup chopped celery
¼ cup chopped pimento

1. Soak gelatine in cold water and dissolve over boiling water. 2. Add the salad dressing. 3. Fold in chicken, celery, and pimentos. 4. Put in more dressing if needed to moisten. 5. Chill in moulds. 6. Serve with lettuce and mayonnaise.

Frozen Chicken Salad

SERVES 4

½ cup cold diced chicken
¼ cup diced pineapple
3 tablespoons chopped pecan nuts
⅓ cup whipping cream
⅓ cup mayonnaise

1. Mix together the chicken, pineapple, and nuts. 2. Add cream, whipped well, to the mixture. 3. Mix in the salad dressing. 4. Freeze for three hours. 5. Serve with lettuce and mayonnaise.

Sweet Potato, Celery, and Ham Salad

SERVES 6

2 cups cold, cooked, diced sweet potatoes
1 cup finely chopped celery
1 cup minced ham
4 sour pickles
1 small grated onion
salt to taste
⅛ teaspoon cayenne
¼ teaspoon curry powder (optional)
French dressing

1. Combine all the ingredients and moisten with French dressing. 2. Let stand at least half an hour to chill. 3. Serve on lettuce with mayonnaise.

Lima Bean, Ripe Olive, and Egg Salad

2½ cups cooked lima beans
2 chopped hard-boiled eggs
½ cup chopped ripe olives
mayonnaise

SERVES 4 TO 6

1. Combine all ingredients with enough mayonnaise to hold together. 2. Chill.

Cauliflower, Nut and Tomato Aspic Salad

1 medium sized cauliflower
¾ cup coarsely broken salted peanuts
½ recipe for tomato aspic
1 minced green pepper
mayonnaise

SERVES 4 TO 6

1. Cook cauliflower and separate into flowers. 2. Chill blended with salad dressing for half an hour. 3. Add two-thirds of the nuts. 4. Serve with cubes of aspic and sprinkle with green pepper and finely chopped nuts and mayonnaise.

Ham Roll Salad

6 medium slices boiled ham
½ cup peanut butter
½ cup cream cheese
1 minced pimento
1 minced green pepper
1 tablespoon chili sauce

SERVES 6

1. Mix together all the ingredients except the ham. 2. If too stiff, add a little milk. 3. Form into rolls about three inches long. 4. Wrap in slices of ham and chill.

Vegetable Supper Ring

1 pkg. lemon dessert gelatin
2 cups boiling water
2 tablespoons vinegar
1 teaspoon salt
1 cup chopped celery
1 cup shredded cabbage
½ cup grated carrot
1 chopped green pepper

SERVES 6

1. Use boiling water to dissolve gelatin. 2. Add vinegar and salt. 3. Chill until the mixture begins to thicken. 4. Fold in celery, cabbage, carrots and green pepper. 5. Pour in mould and chill thoroughly. 6. Serve with meat.

Jellied Supper Ring

1 pkg. lemon dessert gelatin
2 cups boiling water
1 cup diced ham, chicken, veal, pork
½ cup sliced stuffed olives
½ green pepper (chopped)
3 stalks celery (chopped)

SERVES 6

1. Dissolve gelatin in boiling water and chill. 2. Fold in the rest of the ingredients. 3. Pour into a mould and allow to congeal.

SALAD DRESSINGS

A salad without a salad dressing is like bread without butter. Dressing adds that final touch so essential to appetizing salads. Most dressings may be kept for some time in a refrigerator, so don't use just the old stand-bys but vary your dressings—try mint or fruit salad dressing with a fruit salad; Russian or peanut butter dressing with a vegetable salad. By changing the type of salad dressing you can vary the taste and appearance of any salad.

Mayonnaise

- 1 egg
- ½ teaspoon dry mustard
- ½ teaspoon salt
- ½ teaspoon powdered sugar
- ¼ teaspoon paprika
- ¾ teaspoon lemon juice
- ¾ tablespoon vinegar
- 2 cups salad oil

1. Break egg in a quart bowl and stir with a fork. 2. Add dry ingredients. 3. When well mixed add lemon juice and vinegar. 4. Beat for one or two minutes with a rotary egg beater. 5. Add oil one tablespoon at a time and continue beating until dressing is thickened. 6. When thick beat in one tablespoon of boiling water to bind it together (optional).

Boiled Dressing

- 2 egg yolks
- 2 tablespoons flour
- 2 tablespoons melted butter or oil
- 1½ teaspoons salt
- ¾ teaspoon mustard
- 2 tablespoons sugar
- ¼ teaspoon paprika
- ⅓ cup mild vinegar
- 1¼ cups top milk or undiluted evaporated milk

1. Combine the dry ingredients in top of a double boiler. 2. Add melted butter and milk. 3. Cook until it thickens, stirring constantly. 4. Stir in egg yolks and vinegar and cook until it reaches custard consistency. 5. Cool.

Thousand Island Dressing

- ⅓ cup chili sauce
- 1 tablespoon minced chives
- ½ teaspoon finely minced onion
- 1 teaspoon parsley
- 1 tablespoon chow-chow
- 1 tablespoon chopped stuffed olives
- 1 hard-boiled egg, chopped fine
- ⅓ cup whipped cream
- 1 cup mayonnaise

1. Blend all ingredients. 2. Chill.

French Dressing

- ¾ cup salad or olive oil
- ¼ cup vinegar
- ¾ teaspoon salt
- few grains of pepper
- few grains of salt
- ¼ teaspoon granulated sugar

1. Combine all ingredients and beat with beater until a smooth well-blended mixture is formed. 2. Lemon juice may be substituted for vinegar. 3. Chill.

Sour Cream Dressing

2 tablespoons sugar
1 teaspoon salt
1 teaspoon mustard
2 tablespoons lemon juice
2 tablespoons vinegar
1 cup sour cream

1. Mix all ingredients but cream and chill for one hour. 2. Whip cream until light and mix in other ingredients. 3. Serve on cole slaw, cucumbers, etc.

Fruit Salad Dressing

1 cup pineapple juice
4 tablespoons flour
3 tablespoons sugar
2 eggs (beaten light)
1 tablespoon butter
1 cup cream (whipped)

1. Mix sugar and flour; add enough pineapple juice to make a smooth paste. 2. Heat remaining juice and add to mixture. 3. Cook until thickened, stirring constantly. 4. Add beaten eggs and add the butter. 5. Cook one to two minutes, stirring to prevent lumping. 6. Cool. 7. Fold in whipped cream before serving

Honey Whipped Cream Dressing

1 cup cream (sweet or slightly sour)
2 tablespoons strained honey
1 tablespoon lemon juice
few grains of salt

1. Whip cream, gradually beating in honey and salt. 2. Add lemon juice. 3. Use in making up any fruit salad to be served as a sweet.

Mint Dressing

½ cup vinegar
½ cup lemon juice
¼ cup chopped mint
1½ tablespoons granulated sugar
½ cup cold water
½ teaspoon salt
½ cup freshly chopped mint leaves

1. Mix lemon juice, vinegar and the chopped mint. 2. Let simmer to one-half its original quantity. 3. Add sugar, water and salt. 4. Strain and chill. 5. When thoroughly chilled add the chopped mint leaves.

Russian Dressing

1 cup mayonnaise
⅓ cup chili sauce
2 tablespoons chives
1 teaspoon finely minced onion
½ teaspoon minced parsley
1 tablespoon minced pickles
½ tablespoon caviar or 2 shredded sardines

1. Mix all ingredients thoroughly. 2. Chill.

Foundation salad dressings may be mixed with some other ingredient to get an unusual salad dressing. Two suggestions are:

1) Peanut Butter Dressing—Mix thoroughly ¼ cup peanut butter and 1 cup boiled dressing. Chill.
2) Roquefort Cheese Dressing—Mix thoroughly 3 tablespoons roquefort cheese and 1 cup French dressing. Chill slightly.

ICES AND SHERBETS

When you plan a big meal with which you want a light dessert, your refrigerator helps you with the perfect solution—an ice or a sherbet. Since these are made with fruits, fruit juices, water or milk they are not overly rich or heavy and yet, oh, so tasty. Or you may wish to serve one with the entree to dress up a dinner. Cranberry ice will make a superb added trimming for the Thanksgiving turkey "with all the trimmings."

Lemon Ice

SERVES 4 TO 6

2 cups water
½ cup lemon juice
1 cup sugar

1. Boil sugar and water together slowly for five minutes. 2. Add lemon juice. 3. Pour in freezing tray and cool. 4. Freeze to a mushy consistency. 5. Stir thoroughly and return to refrigerator and freeze until hard.

Raspberry Ice

SERVES 8 TO 10

¾ cup granulated sugar
1 pint fresh raspberries
½ cup water
2 tablespoons orange juice
2 egg whites
pinch of salt

1. Add sugar to berries and crush them. 2. Cook slowly for five minutes. 3. Add water and strain. 4. Cool and add orange juice. 5. Pour into tray and freeze firm. 6. Take from tray and pour in chilled mixing bowl. 7. Whip until very light. 8. Add stiffly beaten salted egg whites. 9. Return to tray and freeze.

Rhubarb Ice

SERVES 6

3 cups rhubarb
2 cups sugar
2 cups water
½ cup water
rind of 1 lemon
juice of ½ lemon

1. Wash rhubarb and cut into small pieces. 2. Add one cup sugar and one-half cup water, and cook until rhubarb loses shape. 3. Press through a fine sieve—should yield one and one-half cups of juice. 4. Cool. 5. Boil together slowly one cup water, one cup sugar and lemon rind for five minutes. 6. Cool and add rhubarb and lemon juice. 7. Freeze, stirring at least twice.

Cranberry Ice

SERVES 6

4 cups cranberries
2 cups hot water
⅓ cup lemon juice
3 cups white corn syrup

1. Cook cranberries until skins pop. 2. Strain through fine sieve, and add lemon juice and corn syrup. 3. Freeze, stirring every half hour. Serve with meat course or as a dessert.

Orange Ice Flakes

SERVES 8

¾ cup sugar
¾ cup boiling water
juice and pulp of 3 oranges
juice of 1 lemon
2 cups milk
1 egg white (beaten stiff)
½ cup cream (whipped)
pinch of salt

1. Boil water and sugar five minutes. Cool. 2. Add orange juice and pulp, lemon, milk and egg white, and salt to taste. 3. Fold in whipped cream. 4. Freeze slowly.

Lemon Marshmallow Ice

SERVES 6

24 marshmallows
⅝ cup water
¼ cup lemon juice
⅛ teaspoon grated lemon rind
pinch of salt
2 egg whites (beaten stiff)

1. Melt marshmallows with water in double boiler. 2. Add lemon juice, grated rind and salt. 3. Let partially freeze. 4. Fold egg whites into mushy fruit mixture. 5. Freeze. 6. Stir again when mixture is partially frozen.

Melon Ice

SERVES 6

⅓ cup sugar
¾ cup water
1 cup strained cantaloupe or melon pulp
juice of 1 lemon

1. Boil sugar and water for 5 minutes. 2. Cool. 3. Add other ingredients. 4. Freeze, stirring once. 5. Garnish with mint or cherry.

Peppermint Ice

SERVES 6

4 cups water
2 cups granulated sugar
¾ cup lemon juice
1 teaspoon essence of peppermint

1. Boil sugar ana water five minutes. 2. Add lemon juice. 3. Cool and strain. 4. Freeze partially. 5. Add flavoring. 6. Allow to ripen several hours.

Fruit Creme Sherbet

SERVES 6

pulp of 1 banana
juice of 1 orange
juice of 1½ lemons
10 minced green cherries
10 minced maraschino cherries
1 cup water
1 whole egg (well-beaten)
½ cup water
1 cup cream (whipped)
pinch of salt

1. Boil sugar and water five minutes. 2. Mix with well-beaten egg. 3. Add all ingredients except cream and chill. 4. Fold in whipped cream and freeze. 5. Add green coloring if desired at the same time cream is folded in.



Ices and Sherbets

Pineapple Mint Sherbet, tinted green — Page 34
Cranberry Ice — Page 32
Golden Refrigerator Cookies — Page 52
Decorated Ginger Cookies

Fruit Sherbet

½ cup orange juice
½ cup lemon juice

SERVES 6 TO 8

1 cup crushed bananas
1 cup powdered sugar
2 cups milk

1. Mix in the order given and stir until sugar is dissolved. 2. Freeze. Other fruit may be substituted for bananas—use half the amount of lemon juice.

Orange Sherbet

¾ cup sugar
grated rind of 1 orange
2 egg whites
few grains of salt

SERVES 6

¾ cup water
1½ cups orange juice
½ cup cream
1 tablespoon lemon juice

1. Cook sugar and water together slowly ten minutes. 2. Add grated rind and cook five minutes. 3. Strain and add orange and lemon juice. 4. Cool and partially freeze. 5. Whip cream to thin custard consistency. 6. Beat egg whites until stiff. 7. Mix orange mixture, cream and egg whites until well blended. 8. Freeze.

Pineapple Mint Sherbet

1 teaspoon gelatine
½ cup water
1 cup pineapple juice
1 cup crushed pineapple

SERVES 6

½ cup sugar
2 egg whites
2 tablespoons prepared mint sauce or
1 tablespoon fresh mint and
2 tablespoons lemon juice

1. Boil water, pineapple juice and sugar for three minutes. 2. Add soaked gelatine and dissolve. 3. Cool and add crushed fruit and mint. 4. Freeze one hour. 5. Turn into bowl and add unbeaten egg whites and beat until very light. 6. Return to tray and freeze. Other fruits may be substituted for pineapple.

Pineapple Milk Sherbet

½ cup pineapple juice
1 tablespoon lemon juice

SERVES 6

1 teaspoon grated lemon rind
⅔ cup granulated sugar
1 pint milk

1. Combine sugar, pineapple juice and lemon rind. 2. Add milk, stirring until sugar is thoroughly dissolved 3. Freeze until firm. 4. Remove to bowl and beat until light and creamy. 5. Return to tray and freeze.

Fresh Peach Sherbet

12 large peaches
1 cup powdered sugar

SERVES 6

1 cup granulated sugar
4 cups water
¼ teaspoon almond flavoring

1. Peel and crush peaches; let stand one hour covered with powdered sugar. 2. Boil granulated sugar and water five minutes. 3. Cool. 4. Pour over peaches. 5. Add almond flavoring. 6. Freeze. Other fresh fruit may be used for peaches.

ICE CREAMS

Do you remember when ice cream was a rare treat served only on extra special occasions? Its popularity has increased until now it has become America's No. 1 dessert, both summer and winter. With an electric refrigerator you may now make more varieties and flavors than you ever dreamed of: rich with whipping cream, not so rich with coffee cream, or with half coffee cream and half milk. You may change flavoring or fruits as you wish in the following basic recipes. They are tasty and inexpensive.

Vanilla Ice Cream

SERVES 6 TO 8

1½ cups milk
1½ cups coffee cream
2 eggs
1 tablespoon vanilla
⅓ cup granulated sugar
⅓ cup light corn syrup
1 tablespoon lemon juice

1. Beat eggs until they are light color. 2. Add the sugar gradually and continue to beat. 3. Combine syrup, milk, cream and lemon juice. 4. Add to the eggs and freeze. 5. When frozen, remove to bowl, add vanilla and whip until light and creamy. 6. Return to tray and allow to freeze hard.

Vanilla Custard Ice Cream

SERVES 6 TO 8

¾ cup granulated sugar
2 tablespoons cornstarch
1 cup sweet milk (scalded)
2 egg yolks
1 pint coffee cream
2 egg whites
pinch of salt
2 teaspoons vanilla

1. Mix sugar and cornstarch. 2. Add scalded milk gradually. 3. Cook in double boiler one-half to one hour, stirring several times. 4. Combine with well-beaten egg yolks and cook about five minutes until thick, stirring constantly. 5. Cool; add salt and cream. 6. Strain and pour into tray. 7. When frozen, add vanilla and whip until mixture is light and creamy. 8. Fold in stiffly beaten egg whites. 9. Return to tray and finish freezing

New York Ice Cream

SERVES 6 TO 8

1¼ cups top milk
2 eggs
½ cup sugar
1 tablespoon flour
⅛ teaspoon salt
2 teaspoons vanilla
½ pint cream or evaporated milk

1. Combine flour and beaten egg yolk. 2. Scald the milk. 3. Add sugar to the milk. 4. Gradually add scalded milk and sugar to flour and beaten egg yolk. 5. Cook on a hot fire until the mixture coats a spoon. 6. Cool. 7. Beat egg whites with salt until stiff. 8. Fold into the custard. 9. Add vanilla. 10. Pour into a tray and freeze to a mushy consistency. 11. Remove from tray and fold in whipped cream or whipped evaporated milk. 12. Return to freezing tray and freeze.

Philadelphia Ice Cream

2 teaspoons gelatine
¼ cup cold water
1 pint scalded milk

SERVES 6 TO 8

1 pint cream
1 cup sugar
1 tablespoon vanilla

few grains of salt

1. Soak gelatine in cold water and dissolve in scalded milk. 2. Add sugar. 3. When dissolved cool and add vanilla. 4. Partially freeze. 5. Remove from tray and fold in whipped cream. 6. Return to refrigerator and freeze.

Chocolate Ice Cream

¾ cup granulated sugar
1½ tablespoons cocoa or 1½ sq. unsweetened chocolate

SERVES 6 TO 8

⅓ cup hot water
1½ pints coffee cream
2 teaspoons vanilla

pinch salt

1. Mix sugar, cocoa and salt thoroughly. 2. Add hot water. 3. If chocolate is used dissolve it in the hot water. 4. Cook until sugar is thoroughly dissolved. 5. Cool and add cream and freeze firmly. 6. Remove to mixing bowl, add vanilla and whip until light and creamy. 7. Return to tray and freeze.

Coffee Caramel Ice Cream

1 cup sugar
1½ cups milk (scalded)
3 tablespoons flour or 2 tablespoons cornstarch

SERVES 8 TO 10

3 egg yolks
¼ cup strong coffee
1 teaspoon vanilla
1 pint cream

pinch of salt

1. Caramelize the cup of sugar. 2. Add scalded milk, stirring constantly. 3. Beat egg yolks and add flour or cornstarch and mix well. 4. Add coffee and salt. 5. Add to this mixture the hot milk and cook on low heat until thickened. 6. Cool and chill in refrigerator. 7. Whip the cream, add vanilla, and add to chilled mixture, mixing well. 8. Return to tray and freeze. Do not stir.

Fresh Peach Ice Cream

2 cups peach pulp
¾ cup sugar
juice of 1 lemon
pinch of salt

SERVES 6 TO 8

½ pint cream
2 whole eggs
2 tablespoons sugar
½ teaspoon almond flavoring

1. Mash peaches thoroughly, add sugar and lemon juice and dissolve. 2. Freeze for one hour. 3. Beat egg whites and add two tablespoons sugar; add egg yolks and mix. 4. Whip cream to thick custard consistency and combine with beaten eggs. 5. Add the mixture from the refrigerator. 6. Return to tray and freeze.



Ice Creams

New York Ice Cream — Page 35
garnished with fresh strawberries

Fresh Strawberry Ice Cream

1 pint fresh strawberries
½ cup milk
1 cup sugar

SERVES 8 TO 10

¾ cup whipping cream
½ cup coffee cream
1 tablespoon lemon juice

1. Crush berries and add sugar. 2. Mix with lemon juice, milk and coffee cream. 3. Freeze. 4. When frozen, remove to bowl and whip until light and creamy. 5. Fold in whipped cream and allow to finish freezing.

Maple Ice Cream

1½ cups maple syrup
2 eggs

SERVES 8 TO 10

½ teaspoon vanilla
1 pint heavy cream

few grains of salt

1. Scald syrup and milk. 2. Pour into the eggs, slightly beaten. 3. Mix with salt and beat hard. 4. Freeze until slightly hard. 5. Remove to bowl, add vanilla and whip until light and creamy. 6. Return to tray and freeze.

Peppermint Stick Ice Cream

¼ pound or 1 cup crushed peppermint stick candy

SERVES 8 TO 10

1½ cups coffee cream
1½ cups top milk

pinch of salt

1. Dissolve candy in hot milk. 2. Add salt and coffee cream. 3. Freeze. 4. Remove from freezing tray and whip until light and creamy. 5. Return to tray and allow to complete freezing.

Chocolate Peppermint Ice Cream

1 cup condensed milk
1½ sq. unsweetened chocolate

SERVES 6

½ cup cream
1 cup water
few drops oil of peppermint

1. Melt the chocolate in double boiler. 2. Add milk and stir over boiling water until mixture thickens (about five minutes). 3. Add water and mix thoroughly. 4. Chill, add peppermint flavoring and cream beaten to light custard consistency. 5. Pour in tray and freeze, stirring once.

Grapenut Ice Cream

½ cup grapenuts
½ cup granulated sugar

SERVES 4 TO 6

1 pint coffee cream
1 teaspoon vanilla

1. Combine grapenuts, sugar, and cream for an hour or until grapenuts begin to soften. 2. Freeze firmly in freezing tray. 3. Remove to mixing bowl, add vanilla, and whip until light and creamy. 4. Return to tray and freeze. Do not stir.



Mousses, Parfaits, Bavarian Creams

Apricot Parfait — Page 41

Fig Refrigerator Cookie — Page 53

Honey Refrigerator Cookie — Page 52

MOUSSES, PARFAITS, BAVARIAN CREAMS

Mousses, Bavarian creams, and parfaits are delicious and easy to make. A mousse has a plain whipped cream base; Bavarian cream a base of gelatin and whipped cream; and a parfait a base of whipped cream and custard. Each is a rich delicacy and none of them requires stirring. All are very rich and should be served in small portions and only when the accompanying meal is not too rich or heavy. Any of the three will be a delightful ending for a light luncheon or Sunday night supper.

Standard Parfait

SERVES 8

- ⅔ cup sugar
- ¼ cup water
- 2 egg whites
- pinch of salt
- 1 cup evaporated milk or cream (chill for whipping)
- 2 teaspoons vanilla
- 2 tablespoons lemon juice

1. Cook sugar and water until it threads. 2. Pour in beaten egg whites, to which salt has been added, beating constantly. 3. Chill. 4. Whip the milk or cream, add lemon juice. 5. Fold into the syrup mixture and add vanilla. 6. Pour into freezing trays and freeze. Do not stir.

Butterscotch Parfait

SERVES 10 TO 12

- ⅔ cup brown sugar
- 2 tablespoons butter
- ½ cup water
- 4 egg yolks
- 1 pint whipping cream
- pinch of salt
- 2 teaspoons vanilla

1. Combine sugar and butter and heat until melted. 2. Add water and cook until butterscotch is melted. 3. Add syrup slowly to beaten egg yolks. 4. Cook in double boiler until light and fluffy. 5. Chill. 6. Add whipped cream, salt, and vanilla. 7. Return to refrigerator and freeze. Do not stir. Nuts may be added.

Peanut Brittle Parfait

SERVES 6 TO 8

- ⅓ cup light brown sugar
- 1 tablespoon butter
- ¼ cup water
- 1½ teaspoons vanilla
- 1 cup cream
- pinch of salt
- 2 egg yolks
- 1 scant cup peanut brittle (ground)

1. Blend sugar and butter in sauce pan. 2. When smooth, add water and cook until well-blended, stirring constantly. 3. Beat egg yolks in top of double boiler until light. 4. Add syrup gradually and beat until light and fluffy. 5. Set in refrigerator to chill. 6. Beat cream, add salt and vanilla. 7. Fold into chilled mixture and add finely ground peanut brittle. 8. Pour into freezing tray and freeze. Do not stir.

Apricot Parfait

1 No. 2 can apricots
½ cup powdered sugar

SERVES 6

2 stiffly beaten egg whites
1 cup cream (whipped)

1. Drain and dice apricots. 2. Add sugar. 3. Fold in egg whites salted slightly. 4. Fold in whipped cream. 5. Freeze. Do not stir.

Frozen Egg-Nog

2 eggs
¼ cup granulated sugar

SERVES 4

1 teaspoon vanilla
1 cup whipping cream

pinch of salt

1. Beat eggs with salt and sugar until completely dissolved—this should make a thick custard-like mixture. 2. Add vanilla and fold in whipped cream. 3. Pour in tray and freeze. Vary recipe by adding any flavoring—add it last.

Vanilla Mousse

1 teaspoon gelatine
2 tablespoons cold water
1 cup milk

SERVES 6

2 teaspoons vanilla
1 cup cream
½ cup sugar

pinch of salt

1. Soak gelatine in cold water to soften. 2. Heat the milk, remove from fire, and add gelatine, stirring until dissolved. 3. Add sugar and salt. 4. Cool and add flavoring. 5. Freeze until mixture begins to thicken. 6. Remove and beat in bowl until foamy and fold in beaten cream. 7. Freeze. Do not stir.

Chocolate Mousse

1½ sq. unsweetened chocolate
⅔ cup sugar
2 teaspoons vanilla

SERVES 8

½ cup milk
1½ cups cream (whipped)
pinch of salt

1. Melt chocolate, add sugar. 2. Mix in milk and boil, stirring constantly. 3. Strain and cool. 4. Fold the whipped cream into the chocolate mixture. 5. Add salt and vanilla. 6. Pour into tray and freeze. Do not stir.

Peach Mousse

2 cups sliced fresh peaches
⅔ cup sugar

SERVES 8

3 or 4 drops almond extract
2 cups cream (whipped)

1. Cover the sliced peaches with sugar and allow to stand for one hour. 2. Mash and rub through a sieve. 3. Fold in the cream whipped until fairly stiff and add almond extract. 4. Freeze. Do not stir. Strawberries, apricots, any berries, or apple-sauce may be used in place of the peaches.

Coffee Mousse

1 cup strong coffee	SERVES 6	1 teaspoon gelatine
pinch of salt		1 pint heavy cream
⅔ cup powdered sugar		1 teaspoon vanilla

1. Combine the coffee, salt and sugar. 2. Soak gelatine five minutes in cold water and melt over steam. 3. Add to coffee mixture. 4. Chill until partially set. 5. Whip cream to a custard consistency and fold into the chilled coffee mixture and add vanilla. 5. Pour into tray and freeze. Do not stir.

Fresh Strawberry Bavarian Cream

2 tablespoons gelatine	SERVES 6 TO 8	1½ cups crushed strawberries
¼ cup cold water		1½ cups cream (whipped)
½ cup fruit juice		sugar

1. Soak gelatine in cold water and dissolve in boiling fruit juice. 2. Cool. 3. Sweeten fresh fruit to taste. 3. Add fruit to first mixture and put in tray to chill. 4. When mixture is thickened whip and fold in whipped cream. 5. Return to tray and freeze. Do not stir. Other fresh fruit may be used.

Coffee Rice Bavarian Cream

2 tablespoons gelatine	SERVES 8	⅔ cup milk
½ cup sugar		⅔ cup cream (whipped)
2½ cups boiling coffee		¼ teaspoon salt
1 cup cooked rice		1 teaspoon vanilla

1. Soften gelatine in milk. 2. Dissolve sugar in boiling coffee. 3. Dissolve the gelatine in the hot coffee. 4. Cool and add rice, whipped cream, salt, and vanilla. 5. Pour into freezing tray and freeze. Do not stir.

Macaroon Bavarian Cream

¾ cup sugar	SERVES 6	1 cup cream (whipped)
2 egg whites		1 tablespoon gelatine soaked in
½ cup boiling water		2 tablespoons cold water
pinch of salt		½ cup maraschino cherries (cut in eighths)
1 teaspoon vanilla		

½ cup crumbled macaroons

1. Boil sugar and water five minutes. 2. Add gelatine. 3. Cool and mix with stiffly beaten egg whites. 3. Beat until cold. 4. Fold in vanilla and whipped cream. 5. Add crumbled macaroons and cherries. 6. Freeze. Do not stir.

SAUCES

A sauce over any plain dessert such as ice cream, pudding, custard, etc. lifts it from the realm of the ordinary to that of the unusual. It is such a simple matter to dress up a dessert this way, for many sauces can be made and kept in the refrigerator for a week or more, just waiting to dress up the remainder of yesterday's dessert. Put a rich creamy orange sauce over pudding served the second day and you will certainly not be troubled with left-overs.

Chocolate Sauce

MAKES 1½ CUP

- 1 sq. unsweetened chocolate or 3 tablespoons cocoa
- 1 tablespoon butter
- 1½ cups sugar
- pinch of salt
- ⅓ cup hot water
- ¾ cup coffee cream
- 1 teaspoon vanilla

1. Melt chocolate in double boiler. 2. Add butter, sugar and salt. 3. Heat to dissolve sugar and add hot water. 4. Add cream slowly and cook for ten minutes. 5. Cool partially and add vanilla. 6. Beat before serving. This may be kept in the refrigerator for several days.

Chocolate Honey Sauce

MAKES 1½ CUP

- 1 sq. unsweetened chocolate
- 1 cup honey
- 1 tablespoon butter
- ¾ cup water

1. Melt chocolate and add other ingredients. 2. Cook slowly for ten minutes. 3. Cool slightly before serving.

Caramel Sauce

MAKES 1½ CUP

- 1¼ cups sugar
- 2¼ cups boiling water
- ½ tablespoon butter
- 1 tablespoon cornstarch
- pinch of salt
- ½ teaspoon vanilla

1. Caramelize the sugar in a small pan. 2. When liquefied, add water and boil until sugar is dissolved. 3. Thicken with cornstarch and butter, creamed together. 4. Add vanilla and salt. 5. Use hot or chilled.

Fudge Sauce

MAKES 1½ CUP

- 1 sq. unsweetened chocolate or 3 tablespoons cocoa
- 2 tablespoons butter
- 1½ cups sugar
- pinch of salt
- ⅓ cup hot water
- ⅓ cup coffee cream
- 1 teaspoon vanilla

1. Melt chocolate in double boiler. 2. Add butter, sugar, salt and hot water. 3. Continue heating until sugar dissolves. 4. Cook for five or ten minutes. 5. Add coffee cream and vanilla. 6. Beat well. 7. Serve hot. If cocoa is used mix cocoa, sugar and butter before heating and cook to creamy consistency.

Coffee Butterscotch Sauce

1 cup sugar
1 cup left-over coffee

MAKES 1 CUP

1 tablespoon butter
¼ teaspoon salt
¼ teaspoon vanilla

1. Boil sugar, coffee, salt and butter five minutes. 2. Cool. 3. Add vanilla.

Foamy Sauce

½ cup butter
1 cup powdered sugar

MAKES 1 CUP

1 egg well beaten
1 teaspoon vanilla

1. Cream butter and add sugar. 2. Add egg and vanilla. 3. Beat well and chill.

Marshmallow Fruit Sauce

3 tablespoons marshmallow cream
1 tablespoon boiling water

MAKES 1 CUP

¾ cup crushed strawberries, other fruits or fruit sauce

1. Soften cream with boiling water. 2. Add fruit and beat thoroughly.

Orange Cream Sauce

2 egg yolks
½ cup sugar

MAKES 1 CUP

juice and grated rind of 1 orange
1 cup whipping cream

1. Heat the grated orange rind, juice, and sugar. 2. Strain and cook again for two minutes. 3. Add well-beaten egg yolks. 4. Stirring constantly, cook for three minutes or until eggs are thickened. 5. Cool and chill. 6. Fold in chilled whipped cream before serving.

Apricot Sauce

1 cup apricot pulp

MAKES 1 CUP

⅓ cup sugar
1 teaspoon lemon juice

1. Cook apricot pulp and sugar until thick. 2. Add lemon juice and cool.

Honey Custard Sauce

⅔ cup milk
1 egg yolk

MAKES 1½ CUP

1½ tablespoons honey
pinch of salt

1. Mix egg yolks, honey and salt thoroughly. 2. Cook in double boiler until it thickens, stirring constantly. 3. Strain and cool.



Novel Desserts

Floating Island — Page 46
With Currant Jelly on islands

NOVEL DESSERTS

Haven't you often attempted to think of a dessert that would be different? We are giving you a few dessert novelties which we feel confident will help you solve just such a problem. Any of them will be both tempting and attractive for afternoon or evening refreshments or dessert for a special dinner. All are easy to make with your MW refrigerator, which will keep them in perfect condition until serving time.

Floating Island

SERVES 6

- 2 cups scalded milk
- 3 egg yolks
- ¼ cup sugar
- ⅛ teaspoon salt
- 1 teaspoon vanilla
- 3 egg whites
- 2 tablespoons powdered sugar

1. Beat egg yolks, add sugar and salt. 2. Add the scalded milk to the eggs gradually, stirring constantly. 3. Cook over a slow fire or in a double boiler, stirring constantly until mixture coats a spoon. 4. Cool and add vanilla. 5. Beat egg whites stiff and add powdered sugar. 6. Arrange the meringue in islands on the custard. 7. Serve very cold.

Frozen Coffee Dessert

SERVES 6 TO 8

- 1½ cups milk (scalded)
- ½ cup sugar
- 3 tablespoons cornstarch
- ½ teaspoon salt
- ¼ cup strong coffee
- 3 egg yolks
- 1 teaspoon gelatine soaked in
- ¼ cup cold milk
- 1 teaspoon vanilla
- 1 cup cream (whipped for garnish)
- 1 layer of sponge cake (remove the center)

1. Mix sugar, cornstarch, salt and strong cold coffee. 2. Add egg yolks. 3. Add scalded milk to this mixture gradually. 4. Cook on low heat, stirring constantly, until thickened. 5. Add the soaked gelatine and vanilla and cool. 6. When cool, pour into cake shell or freezing tray lined with cake. 7. Freeze for two or three hours. 8. Garnish with whipped cream.

Lemon Chiffon Pie

SERVES 6

- 1 tablespoon gelatine
- ¼ cup water
- 1 cup sugar
- 4 egg yolks
- ½ cup lemon juice
- 4 egg whites
- 1 teaspoon grated lemon rind
- ½ teaspoon salt
- Baked pie shell

1. Soak the gelatine in cold water. 2. Beat egg yolks, add half the sugar, lemon juice and rind, and continue to beat. 3. When very light, place on slow fire or in double boiler and heat, stirring until custard consistency is reached. 4. Add gelatine and dissolve. 5. Cool. 6. Add beaten egg whites to which the rest of the sugar has been added. 7. Fill pie shell and chill. 8. Cover with whipped cream. Orange, pineapple or similar fruits may be used in place of lemon.

Pumpkin Chiffon Pie

1 cup brown sugar
3 egg yolks (lightly beaten)
1½ cups canned pumpkin
½ cup milk
2 tablespoons gelatine
2 tablespoons sugar

SERVES 6

2 teaspoons cinnamon
½ teaspoon ginger
¼ teaspoon allspice
½ teaspoon salt
3 egg whites, beaten
baked pie shell

1. Cook brown sugar, egg yolks, pumpkin, milk, salt and spices in a double boiler until thickened. 2. Add gelatine softened in cold water and cool. 3. When mixture begins to congeal fold in egg whites and two tablespoons sugar. 4. Pour into baked pie shell and chill. 5. Garnish with whipped cream.

Pineapple Delight

1 cup canned crushed pineapple
1 cup quartered marshmallows

SERVES 6 TO 8

1 cup cream (whipped)
1 cup macaroons (crumbled)
1 cup diced pitted dates

1. Mix pineapple with marshmallows, macaroons and dates. 2. Chill for several hours. 3. Fold in the whipped cream and chill again. 4. Top with nuts or cherries.

Coffee Marlow

½ pound marshmallows

SERVES 4 TO 6

½ cup hot coffee

1 cup whipping cream

1. Dissolve marshmallows over hot water. 2. Add hot coffee, and mix thoroughly. 3. Cool. 4. Chill and beat. 5. Add cream beaten to a light custard consistency. 6. Pour into freezing tray and freeze. Do not stir.

Orange Gelatine Souffle

1 cup orange juice
1½ tablespoons gelatine
1 cup cold water

SERVES 6

½ cup sugar
2 tablespoons lemon juice
2 egg whites

1 cup cream (whipped)

1. Soften gelatine with four tablespoons cold water. 2. Boil the sugar and rest of the water until the sugar is dissolved. 3. Remove from the heat and add gelatine and dissolve. 4. Add orange and lemon juice. 5. Cool. 6. When it begins to congeal, add the beaten egg whites and the whipped cream. 7. Turn into a mould and allow to set. 8. Unmould and garnish.

Snow Pudding

1½ tablespoons gelatine
3 tablespoons cold water
3 cups boiling water

SERVES 6

1 lemon rind (thinly peeled)
1 cup sugar
juice of 2 lemons

1. Soften gelatine with cold water. 2. Simmer sugar, lemon rind and boiling water for five minutes. 3. Strain over gelatine. 4. Cool and add lemon juice. 5. When ready to set, whip until spongy and white. 6. Turn into mould and chill.

Grapejuice Sponge

1½ tablespoons gelatine
2 tablespoons cold water
1½ cups grapejuice

SERVES 6

2 egg whites (beaten)
⅓ cup sugar
sweetened whipped cream

1. Soften gelatine with cold water. 2. Scald one-half the grapejuice. 3. Add sugar and soften gelatine and dissolve. 4. Add rest of grapejuice and cool until mixture begins to thicken. 5. Add egg whites and whip until stiff. 6. Pile in sherbet glasses and chill. 7. Garnish with whipped cream, grapes or nuts.

Banana Custard Pudding

1 quart milk
6 egg yolks
1¾ cups sugar

SERVES 8

¾ tablespoon orange and lemon extract
1½ cups mashed banana pulp

pinch of salt

1. Scald milk. 2. Mix egg yolks with salt and sugar and stir in milk. 3. Cook over hot water until mixture coats a spoon. 4. Chill and add bananas and flavoring. 5. Freeze. Do not stir. Other fruits may be used in place of bananas.

Chocolate Biscuit Glace

6 egg yolks
4 tablespoons granulated sugar
pinch of salt

SERVES 6

½ teaspoon vanilla
1 pint heavy cream
1½ sq. unsweetened chocolate

1. Beat egg yolks very light and add sugar, salt and melted chocolate, stirring until dissolved. 2. Cook in double boiler until very thick. 3. Beat occasionally as it cooks. 4. Chill until it begins to set. 5. Remove and beat again. 6. Add vanilla and whipped cream. 7. Put in one large mould or six small ones and dust top with crushed macaroons and chopped almonds. 8. Freeze several hours.

Ice Cream Fruit Pie

1 pint vanilla ice cream
1 baked pie shell

SERVES 6

1 cup fresh fruit
4 egg whites

6 tablespoons powdered sugar

1. Place a layer of ice cream frozen very hard in the pie shell. 2. Add a layer of fresh fruit, sweetened to taste. 3. Whip egg whites very stiff, adding the powdered sugar. 4. Place on top of fruit on pie and place in a very hot oven (500°) until meringue is golden brown and serve at once. Use peaches, berries, bananas, etc.

Refrigerator Chocolate Pie

1 cup milk
½ cup sugar
3 egg yolks
¼ teaspoon salt
2 sq. unsweetened chocolate

SERVES 6

½ tablespoon gelatine
¼ cup cold water
3 egg whites
¼ cup sugar
1½ cups vanilla wafer or cake crumbs

1 cup cream (whipped for garnish)

1. Make a custard of milk, sugar, chocolate and egg yolks. 2. Add the gelatine soaked in the cold water and dissolve. 3. Cool. 4. Fold in beaten egg whites. 5. Add one-fourth cup sugar. 6. Line a buttered tin with crushed vanilla wafers. 7. Pour in the filling. 8. Cover with waxed paper and place in refrigerator for four or five hours. 9. Serve with whipped cream.

Refrigerator Walnut Pie

16 soda crackers
5 tablespoons melted butter
1½ tablespoons powdered sugar

SERVES 6

1 can sweetened condensed milk
4 tablespoons lemon juice
grated rind of ½ lemon

1 cup chopped walnut meats

1. Roll crackers until fine. 2. Mix butter and sugar well and add to the crackers. 3. Pack this mixture into a buttered pie tin and bake in a hot oven ten minutes. 4. Allow it to cool. 5. For filling, blend the condensed milk, chopped nuts, lemon juice and grated rind. As you blend the ingredients you will feel them begin to stiffen. By the time the nuts are added the mixture will be stiff enough to stand in peaks. 6. Pour into crust and chill. 7. Garnish if desired.

Frozen Strawberry Shortcake

1 pint strawberries
½ cup powdered sugar

SERVES 6 TO 8

vanilla mousse
sponge cake

1. Clean berries and add powdered sugar. 2. Cut sponge cake three-fourths inch thick to fit refrigerator tray. 3. Spread berries over the cake. 4. Add a thick layer of vanilla mousse. 5. Place in freezer until very cold, but not frozen. Any type of fruit may be used in place of strawberries.

Chocolate Cookie Dessert

18 thin chocolate cookies
(about 1½ inch in diameter)

SERVES 6 TO 8

1 pint whipping cream
2 teaspoons vanilla

1. Whip the cream and add vanilla. 2. Spread one tablespoon on one cookie and press another on top. 3. After four or five cookies have been added, put the stack on edge in the center of a freezing tray. 4. Put in all the cookies spread with whipped cream. 5. Put the remainder of whipped cream around the outside of the roll. 6. Allow to chill several hours. 7. Serve in diagonal slices. Ginger cookies may be used in place of chocolate cookies.

Pineapple Refrigerator Cake

SERVES 6 TO 8

- ½ cup butter
- 1 cup sugar
- 3 teaspoons cream
- 1 cup chopped walnuts
- 1 cup crushed pineapple
- 1 egg
- 2¼ cups graham cracker crumbs (finely crushed)

1. Cream butter and sugar together. 2. Add egg (beaten until light), cream and pineapple. 3. Line an oblong bread pan with heavy waxed paper and place a layer of fine cracker crumbs about one-half inch deep on the bottom. 4. Over this, pour three or four tablespoons of pineapple juice and one-third of the pineapple mixture. 5. Sprinkle with chopped walnuts. 6. Add second layer of cracker crumbs, pineapple, and nuts. 7. Complete with third layer. 8. Cover with waxed paper and let stand in refrigerator for at least twenty-four hours. 9. Cut in thick slices and serve with whipped cream.

Chocolate Lady Finger Cake

SERVES 8

- 2 dozen lady fingers
- 1 lb. cake sweet chocolate
- 4 tablespoons sugar
- 4 tablespoons water
- 4 egg yolks (beaten light)
- 1½ teaspoons vanilla
- 4 egg whites (beaten light)
- 1 cup cream (whipped)
- ½ tablespoon gelatine dissolved in cold water

1. Line a deep round cake pan with waxed paper. 2. Line the bottom and sides with lady fingers, placed round side out. 3. Melt the chocolate in a double boiler and add the sugar, water, and egg yolks. 4. Cook until smooth, stirring constantly. 5. Add dissolved gelatine. 6. Cool, add vanilla and fold in egg whites. 7. Pour one-half of the mixture into the pan. 8. Put another layer of lady fingers over the chocolate mixture and add the rest of the filling. 9. Cover with waxed paper and chill several hours. 10. Remove from pan and fill center with whipped cream.

Frozen Crumb Cake

SERVES 4 TO 6

- 2 cups sponge cake broken in small bits
- 1 cup whipping cream
- ¼ cup chopped English walnuts

1. Whip cream and combine with cake. 2. Add chopped nuts and pour into tray. 3. Freeze. Do not stir. 4. Slice for serving. Any kind of cake or nuts may be used and fruit may be added to the recipe if desired.

Frozen Prune Whip

SERVES 4

- ½ cup prune pulp
- ½ cup orange juice
- ½ cup sugar
- 1 tablespoon lemon juice
- 1 egg white (beaten stiff)
- pinch of salt
- 1 cup whipped cream

1. Combine prune pulp, orange juice, sugar, lemon juice, and salt. 2. Fold in egg white. 3. Mix with whipped cream. 4. Freeze. Do not stir.



Refrigerator Dough

Fig Refrigerator Cookies — Page 53
Honey Refrigerator Cookies — Page 52
Butterscotch Cookies — Page 53
Rolls of Refrigerator Cookie dough wrapped ready to be stored
Sliced Honey Refrigerator and Fig Refrigerator Cookies ready to bake

REFRIGERATOR DOUGH

Your refrigerator opens the way to better pastry, since both tenderness and flakiness are added to pastry dough when it is thoroughly chilled before baking. A roll of ice box cookie dough ready to slice and bake into delicious cookies opens an ideal way to have fresh cookies in the cookie jar at all times—and with the minimum of time, for it will not take you more than 20 minutes to slice off and bake fresh cookies.

Refrigerator Gingerbread

½ cup butter
2 eggs
1 teaspoon soda
2 cups flour
1¼ teaspoons ginger
1 cup sugar
½ cup light molasses
½ cup sour milk
¼ teaspoon salt
½ teaspoon cinnamon

1. Cream butter, add sugar gradually. 2. Add eggs, one at a time, beating after each addition. 3. Add molasses and beat well. 4. Stir soda into sour milk. 5. When it begins to foam, add it alternately with the flour, which has been sifted with the spices. 6. Place in a covered bowl in the refrigerator. 7. Bake as desired in a 350° oven for twenty-five minutes.

Honey Refrigerator Cookies

MAKES 3 DOZ.

½ cup honey
1 egg
2½ cups flour
1 teaspoon baking powder
½ cup light brown sugar
½ cup butter
½ cup nut meats
½ teaspoon salt
¼ teaspoon soda

1. Cream honey, sugar, shortening, and eggs. 2. Add the dry ingredients, sifted together. 3. Add chopped nut meats. 4. Shape in rolls and wrap in waxed paper. 5. Place in refrigerator three or four days to ripen. 6. Slice off as desired and bake in 400° oven for ten to twelve minutes.

Golden Refrigerator Cookies

MAKES 3 DOZ.

½ cup butter
1 cup sugar
2 eggs
3 cups flour
Grated rind of one lemon
Grated rind of one orange
2 tablespoons orange juice
2 tablespoons lemon juice
1 teaspoon baking powder
¼ teaspoon soda
½ teaspoon salt

1. Cream butter and sugar gradually and thoroughly. 2. Add beaten eggs and beat hard. 3. Add the grated rinds and fruit juice. 4. Sift the dry ingredients together and add to the other mixture. 5. Shape in rolls two inches in diameter. 6. Wrap in waxed paper and chill. 7. Slice very thin and bake on oiled sheets ten to twelve minutes in 375° oven.

Butterscotch Cookies

½ cup shortening
2 cups brown sugar
2 eggs
pinch of salt

MAKES 3 DOZ.

½ teaspoon vanilla
1 teaspoon soda
1 teaspoon cream of tartar
3 cups pastry flour

1. Cream butter and sugar. 2. Add well-beaten eggs and vanilla. 3. Sift flour with soda, cream of tartar, and salt; add to first mixture. 4. Shape in rolls two inches in diameter and wrap in waxed paper and chill. 5. Slice as desired and bake on greased sheet ten minutes in 375° oven.

Fig Refrigerator Cookies

¾ cup butter
1½ cups brown sugar
1 egg
¼ cup milk
1 cup chopped figs

MAKES 5 DOZ.

2½ cups pastry flour
3 teaspoons baking powder
1 teaspoon salt
1 teaspoon cinnamon
1 cup chopped nuts

1. Cream butter, sugar and eggs together. 2. Add dry sifted ingredients to first mixture alternately with milk. 3. Add nuts and figs. 4. Mix well and make into roll. 5. Wrap in waxed paper and chill. 6. Slice thin and bake on a greased tin twelve to fifteen minutes in 400° oven.

Spritzes

1 cup butter
⅔ cup sugar
3 egg yolks

MAKES 1½ DOZ.

4 tablespoons ground almonds
2½ cups flour
¼ teaspoon salt

1. Cream butter and sugar together. 2. Add unbeaten egg yolks, one at a time, and beat thoroughly. 3. Add ground almonds. 4. Add flour sifted with salt. 5. Chill several hours or overnight. 6. Drop from teaspoons on ungreased sheet and bake seven minutes in 400° oven. These may be rolled and cut if desired.

Refrigerator Rolls

1 cake compressed yeast
½ cup sugar
1 teaspoon salt

MAKES 3 DOZ.

2 cups lukewarm water
1 egg
7 cups flour

3 tablespoons shortening

1. Crumble yeast into large mixing bowl; add salt, sugar, water and well-beaten egg. 2. Sift flour once and measure; add half the flour and beat well. 3. Add melted shortening and remainder of flour. 4. Let rise to double its bulk. 5. Push down, cover tightly, and chill. 6. An hour before baking, take out the desired amount of dough and shape into small rolls and place in greased pan. 7. Let rise to twice size. 8. Bake in 425° oven twenty to twenty-five minutes.

Potato Refrigerator Rolls

1 yeast cake
½ cup lukewarm water
⅔ cup shortening
½ cup sugar

MAKES 2 DOZ.

1 cup scalded milk
2 eggs
6 to 8 cups flour
1 teaspoon salt
1 cup mashed potatoes

1. Add shortening, sugar, salt, and eggs to potatoes and cream well. 2. Dissolve yeast in lukewarm water, add to lukewarm milk, then add to potato mixture. 3. Add sifted flour to make a stiff dough. Toss on floured board and knead well. 4. Let rise to double its bulk. 5. Knead light and rub melted butter over the top. 6. Place in bowl, cover tightly, and put in refrigerator until ready to bake. 7. About one and one-half hours before baking, pinch off dough, shape into rolls, cover and let rise until light. 8. Bake fifteen to twenty minutes in 400° oven. These rolls may be varied by using mashed sweet potatoes or mashed squash in place of the mashed potatoes.

Refrigerator Dumplings

½ cup water
¼ teaspoon salt
½ cup sifted bread flour
1 egg yolk
few grains of nutmeg

1. Heat the water, salt and nutmeg. 2. Add sifted flour and stir until paste will clear side of pan. 3. Pour into a bowl and cool. 4. Add egg yolk and beat until smooth. 5. Chill in refrigerator in a covered greased bowl. 6. Drop small bits of dumpling dough (about size of a hazel nut) into boiling soup fifteen minutes before serving. 7. Cook uncovered for five to ten minutes.

Refrigerator Pastry Shell

1½ cups pastry flour
½ cup shortening
½ teaspoon salt

1. Cut shortening into flour and salt. 2. Add enough ice water to hold it together. 3. Chill in refrigerator. 4. Roll into a shell and bake in hot oven.

Graham Cracker Crust

1½ cups graham cracker crumbs
⅓ cup powdered sugar
½ cup butter

1. Crush graham crackers and mix with melted butter and sugar; press mixture into a pie pan. 2. Chill several hours. 3. Fill with fruits or custard.

Zwieback Crust

20 Zwieback
3 tablespoons cold water
⅓ cup butter

1 Roll Zwieback to fine crumbs and mix thoroughly with melted butter. 2. Add enough cold water to hold it together. 3. Pat firmly into pie pan and chill. 4. Serve with lemon, butterscotch or fresh fruit fillings.

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